



# DUNES CATERING & EVENTS

H I L T O N   H E A D   I S L A N D

**Creative Cuisine.  
Exceptional Service.**



**DINNER**  
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# ≈ DINNER ≈

## PLATED DINNER

*Pricing is per guest. Includes bread and butter service.*

### SALAD choice of one

Hearts of Romaine, Garlic Croutons, Caesar Dressing and Shaved Parmesan  
Mixed Greens, Garden Vegetables, Cherry Tomatoes, Smoked Almonds and Balsamic Vinaigrette  
Baby Spinach, Smoked Bacon, Feta Cheese, Shaved Red Onion, Croutons and Tarragon Ranch Dressing  
Iceberg Lettuce, Cucumber, Bell Pepper, Tomatoes, Kalamata Olives, Feta and Oil and Vinegar Dressing  
Red & Green Leaf Lettuce, Artichokes, Hearts of Palm, Cherry Tomatoes, Pine Nuts and Lemon Vinaigrette

### ENTRÉE choice of two

*Additional choices available with \$3 per person surcharge.*

**Cheese Tortellini:** Roasted Mushrooms, Baby Spinach, Cherry Tomatoes,  
Garlic-Parmesan Cream 38 V

**Roasted Vegetable Strudel:** Puff Pastry, Arugula, Red Pepper Vinaigrette 38 V

**Airline Chicken Breast:** Buttermilk Whipped Potatoes, Seasonal Vegetables, Mushroom Demi-Glace 41

**Grilled NY Strip:** Buttermilk Whipped Potatoes, Seasonal Vegetables, Brandy Cream Sauce 54

**Cast Iron Seared Filet Mignon:** Buttermilk Whipped Potatoes, Seasonal Vegetables,  
Rosemary Demi 63

**Herb Grilled Salmon:** Sweet Corn Succotash, Baby Spinach, Lemon Beurre Blanc 43

**Palmetto Dunes Shrimp & Grits:** Local Shrimp, Stone Ground Grits, Cherry Tomato,  
Scallion, Andouille Sausage Gravy 46

**Lowcountry Crab Cakes:** Griddled Polenta, Seasonal Vegetables, Citrus, Louisiana Remoulade Market



## DINNER BUFFETS

*Dinner buffets are priced for 1.5 hours of service. Pricing is per guest. Minimum of 30 guests.*

### **Southern BBQ 46**

Roasted Potato Salad and Southern Coleslaw  
 Fried Green Tomatoes with Louisiana Remoulade  
 Mixed Greens Salad with Garden Vegetables, Balsamic Vinaigrette and Ranch Dressings  
 Pulled Pork with Traditional and Golden BBQ Sauces  
 Southern Fried Chicken  
 Shrimp Jambalaya  
 Baked Beans, Corn on the Cob and Biscuits with Honey Butter

### **Tropical 50**

Display of Seasonal Fruits and Melon  
 Baby Greens Salad, Garden Vegetables, Balsamic Vinaigrette and Ranch Dressings  
 Marinated Tomato, Cucumber and Dill Salad  
 Blackened Red Skin Potatoes with Garlic Butter  
 Roasted Snapper with Mango Salsa and Orange Beurre Blanc  
 Bourbon Demi and Shallot Grilled NY Strip  
 Lemon Chicken with Vegetable Cous-Cous  
 Served with Artisan Bread and Whipped Butter

### **Lowcountry Boil 54**

Island Cabbage Slaw  
 Roasted Peppers, Sweet Corn, and Grilled Shrimp Salad  
 Tossed Field Greens, Balsamic Vinaigrette and Ranch Dressings  
 Lowcountry Shrimp Boil: Shrimp, New Potatoes, Corn on the Cob and Andouille Sausage  
 Marinated Grilled Chicken  
 Mustard BBQ Roasted Pork Loin  
 Local Shrimp & Monterrey Jack Cheese Hushpuppies, Seasonal Vegetables and Cheddar Cheese Grits

### **Taste of the South 58**

Fried Okra  
 Mixed Greens, Garden Vegetables, Balsamic Vinaigrette and Ranch Dressings  
 Hoppin' John Salad, Country Ham, Black Eyed Peas, Pickled Onion & Arugula  
 Charred Marinated Vegetables  
 Palmetto Dunes Shrimp & Grits  
 BBQ Grilled Pork Tenderloin & Vanilla Whipped Sweet Potatoes  
 Fried Chicken  
 Rice Pilaf with Seasonal Vegetables  
 Corn on the Cob and Watermelon